



Montana  
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## THINK FOOD

### School Nutrition Programs

### Shipment 6

### November 2012



#### USDA FOODS UPDATE

The Eggs Frz. and the Chicken Fajita Meat remain on invitation for January purchases. Hopefully they will get picked up this time around. The Oven Roasted Chicken 8PC has been purchased and is scheduled to arrive in December.

The following items will be shipped on Shipment 6: Beef Crumbles, Ground Beef, Strawberry Cups, Peach Cups, Bread Flour, Oven Fries, Chicken Patty Tenders, and Pork Roasts.

The remaining frozen foods on Shipment 8 will be: Ground Beef, Chicken Fajita Meat, Oven Roasted Chicken, Eggs Frz, Oven Fries, Peach Cups, Potato Wedges and Strawberry Cups.

There are still a lot of Charbroiled Beef Patties and Chicken Patty Tenders available. These are the products that are processed using the state matching funds. If you have not received/ordered your fair share there is still time to add them to Shipment 6 if you e-mail your request to [juwilson@mt.gov](mailto:juwilson@mt.gov) by **November 27, 2012**. They can also be added to Shipment 8, just note that on your request.

Our Pork Roast shipment was delivered long by 24 cases. If anyone would like more send

your e-mail request by November 27, 2012.

Other foods available include:  
Roasted Chicken, AP Flour, B  
Flour, Pancakes, Potato Rounds,  
Potato Wedges, Rice and  
Spaghetti.



#### 2014 USDA FOODS ORDERS

The OPI USDA Foods order form will be available November 29, 2012, through January 25, 2013.

To place your order, go to <https://data.opi.mt.gov/USDAFoods/Frmlogin.aspx>. Once you are logged in go to Sponsor Functions. To view the order form select Print Blank Order Form, click on Enter Modify Food Order to view your entitlement amount and to place your order. Once your order is completed, click on Submit and print a completed copy for your files.

Remember orders placed for further processing items are ordered by pound and be sure to take into account companies that have minimum pound requirements.

Pilgrim's Pride/Goldkist chicken products were sampled at the fall ABC meetings. The committee decided to add Pilgrim's Pride to the list of Processors on the order form.

There is no minimum requirement when placing orders with this company other than the number of pounds it takes to make one case of the product you want to order.

Each company's End Product Data Schedule (EPDS) is available online (see link below) to help you calculate the number of pounds required to fill your orders.  
[http://opi.mt.gov/Programs/SchoolPrograms/School\\_Nutrition/USDA.html#gpm1\\_5](http://opi.mt.gov/Programs/SchoolPrograms/School_Nutrition/USDA.html#gpm1_5).

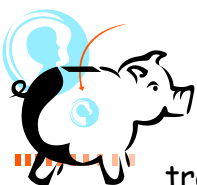
If you have questions contact Food Distribution at (406) 444-4415.

### FFAVORS UPDATE

The DoD Fresh program contract has been extended through January 2013. Sysco will continue to fill and deliver your orders.

If you have questions regarding your FFavors orders, contact your FFavors Representative, Gwen Crawford at (215) 737-2282.

Questions regarding entitlement amounts should be directed to the OPI School Nutrition Programs office at (406) 444-2501.



### Menu Certification Update

In October, our office provided regional menu certification trainings for staff from 122 school districts (out of the 268 participating in the National School Lunch Program in Montana). Training was conducted in computer labs for hands-on assistance with the menu certification tool.

By the end of October, our office received completed materials from 54 districts. If you have not yet submitted the materials, here

are a few reminders about how and what to submit for certification to receive an extra 6 cent reimbursement.

1. **Certification tools** by age grade group for breakfast and lunch e-mailed to [OPISchoolMenus@mt.gov](mailto:OPISchoolMenus@mt.gov).

- Nutrient assessment only for breakfast if you use nutrient standard menu planning for breakfast.

2. **Attestation Statement** signed by your signing authority, typically the Superintendent.

<http://www.fns.usda.gov/cnd/Governance/Legislation/certificationofcompliance.htm>

- This can be scanned and e-mailed ([OPISchoolMenus@mt.gov](mailto:OPISchoolMenus@mt.gov)), faxed (444-2955), or mailed (Office of Public Instruction, PO Box 202501, Helena, MT 59620).

3. The **week of menu** you are certifying on.

- This can be e-mailed ([OPISchoolMenus@mt.gov](mailto:OPISchoolMenus@mt.gov)), faxed (444-2955), or mailed (Office of Public Instruction, PO Box 202501, Helena, MT 59620).

For further information, see the link below for additional menu certification guidance.

[http://www.opi.mt.gov/pdf/SchoolFood/CURRENTNews/SubmitMenuCert\\_OPI.pdf](http://www.opi.mt.gov/pdf/SchoolFood/CURRENTNews/SubmitMenuCert_OPI.pdf).

If your district has not yet attended the menu certification training, we will provide regional trainings again in January. Watch for a training announcement soon. Thank you for your dedication and hard work in meeting the new requirements. Call the OPI School Nutrition Programs office at (406) 444-2501 with questions.



## USDA FOODS AND FARM TO SCHOOL HELPING YOU MEET THE NEW NUTRITION STANDARDS

Over the past decade, the Farm to School movement has exploded across the United States. According to the National Farm to School Network (NFSN), an estimated 5.7 million students in 12,429 schools benefited from Farm to School during the 2011-12 school year, and close to \$13 million was spent on local products in schools. In Montana, Farm to School has been growing in leaps and bounds, and now many schools are sourcing local products from apples to beef to lentil burgers.

Local foods and USDA Foods can work together to help you meet the new nutrition standards. Consider combining local ingredients and USDA Foods in a singular dish or on the lunch tray to reduce the cost of a healthy meal. Examples include offering local fresh veggies on the side while using USDA Foods for your main entrée.

Many resources have been created that will help you cultivate a successful Farm to School program. The National Farm to School Network has developed two new resources,

*Getting started with Farm to School*

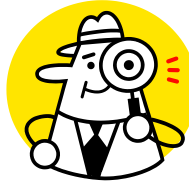
*Farm to School: a tool for success with the new nutrition standards*

Both are available on their Web site ([www.farmtoschool.org](http://www.farmtoschool.org)).

Montana Team Nutrition provides resources and guidance for Montana Farm to School programs. Check out the recently updated

Web site [www.opi.mt.gov/Farm2School](http://www.opi.mt.gov/Farm2School), where you will find helpful resources for all areas of Farm to School—classroom, cafeteria, and community.

For more information, contact Aubree Roth by phone at (406) 994-5996, or by e-mail at [aubree.durfey@montana.edu](mailto:aubree.durfey@montana.edu).



## ARE YOUR FOOD SAFETY INSPECTIONS UP TO DATE?

Each year in November the OPI School Nutrition Programs office is required to send a report to the USDA of the food safety inspections conducted in Montana schools.

The USDA suggests that National School Lunch Program (NSLP) schools should be inspected twice during each school year. The following list is the number of food safety inspections conducted and reported during the 2011-12 school year.

Zero Inspections -130

One Inspection - 248

Two Inspections - 454

Three or More Inspections - 0

Schools Not Reporting - 0

During the 2010-11 school year only 88 schools reported no inspections and 269 had only one while 467 schools reported two inspections. If your school has not been inspected, please contact your county sanitarian about scheduling an inspection today.



